# IQF, All Natural Japanese Sea Scallops

Latin Name: Patinopecten yessoensis

Country of Origin: Japan

Method of Harvest: Wild Caught/Dredge/Lantern Net

Season: Year-round

Brand: Eastern Brand

Storage Temp: -0° F (-18°C)

Frozen Shelf Life: 18 months

Size Ranges: U/10, 10/20, 20/30, 30/40

Ingredients: Scallops

Contains: Shellfish (scallops)

Moisture Content: 83%

### **Key Selling Points:**

- MSC Certified
- Uniformed Sizing
- Low in Fat
- Versatile Cooking Applications

### **FLAVOR PROFILE**



#### TEXTURE

Soft Medium Firm

# **COOKING SUGGESTIONS:**

Broil or sauté scallops until they are firm and opaque in center, approximately 5 minutes.

**Thawing:** Place scallops in a container and thaw in refrigerator for 8 hours; temperature should not exceed 45° F. For quick thaw place scallops in a colander and rinse under cold water for 10 to 15 minutes, rotate for even thawing.

**Safe Handling:** Keep frozen. Do not refreeze once thawed. The FDA recommends cooking seafood to an internal temperature of 145° for 15 seconds.

Nutrit Serving Size:		Facts
Amount Pe	r Servi	ing
Calories 90	Calo	ries from Fat 5
	%	<b>Daily Value*</b>
Total Fat 0.	5g	1%
Saturated F	at 0g	0%
Trans Fat 0	g	
Cholestero	15mg	15%
<b>Sodium</b> 160	mg	7%
<b>Total Carbo</b>	ohydra	te 1g 0%
Dietary Fib	er Og	0%
Sugars 0g		
Protein 20g		
Vitamin A 0%	•	Calcium 0%
Vitamin C 0%	•	Iron 0%



\*Percent Daily Values are based on a 2,000 calorie diet.

	Case Pack	Net Weight	Case Dimensions	Case Cube	Ti/Hi	Pallet Count
	2 x 5 lb.	10 lbs.	13.375 x 9.625 x 5.875	.44	14/7	98
	12 x 1 lb.	12 lbs.	13.375 x 9.625 x 5.875	.44	14/7	98
	1 x 10 kg.	20 lbs.	15.5625 x 11.5 x 7	.72	10/8	80
_	10 x 1 kg.	20 lbs.	15.5625 x 11.5 x 7	.72	10/8	80
_	6 x 5 lb.	30 lbs.	14 .75 x 10.5 x 10.875	.97	10/5	50



## Eastern Fisheries, Inc.

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